

Chivite

Designation of Origin

Navarra

Vintage

2017

Ageing

Partially fermented in French oak barrels.

Type of bottle

Burgundy moss colour of 75 cl.

Varietals

Chardonnay (100%).

Winemaking

After a short maceration, the grapes are gently pressed. After debourbage, the must ferments and ages on its lees for about 5 months.



“The influence of the Atlantic-continental climate enables the Chardonnay to mature at its own pace, slowly and gently, developing this surprising expressiveness and freshness.”

Julián Chivite.

Tasting notes

Bright yellow-green colour.

Ripe white fruit, citrus, acacia flower. Mineral background with notes of wood.

In the mouth it is tasty, unctuous with a great expression and freshness. Full and glyceric, very tasty.

Analysis

ABV: 13.9% by vol.

Free SO₂: 28 mg/l.

Total SO₂: 88 mg/l.

Total acidity: 3.96 g/l (s.a).

Volatile acidity: 0.4 g/l (a.a.).

Residual sugar: 1.9 g/l.

Chivite Legardeta Chardonnay